

Ijen

A local fish restaurant guided by the daily catch, Ijen celebrates the fresh ingredients found across the Indonesian islands—from coastal waters to local farms. We source sustainably, from trusted suppliers at peak harvest, and cook simply over an open fire to create imaginative dishes designed for sharing

Ijen

STARTERS

Woodfired Local Edamame (vv) 35

Allium paste, chili flakes, lime

Roasted Bean Salad (v) 50

Charred scallions, miso mayo, tempe, pea shoots

Chilled Watermelon Salad (vv) 35

Strawberry, cherry tomato, watermelon, pomelo rind vinaigrette

Grilled Baby Squid 125

Honey, chili, lemongrass

Ceviche 85

Fish of the day, calamansi dressing, tamarillo

Coastal Toast 35

Sea sourdough with garlic and chive butter

Grilled Octopus 125

Seeded crumb, chayote, garlic dressing

**Check the chalkboard for
our daily specials**

IJEN SIGNATURES TO SHARE (25 MINS)

Grilled Whole Fish 400/kg

Dark tamarind glaze, chives
For 2-4 people

Grilled Barramundi Fillet 250

Mango, turmeric, smoked coconut yoghurt

King Prawn 3pcs 310

Allium, chili, parsley

SIDES

Roasted Cauliflower (vv) 60

Kluwak tahini, cashew

Barbecued Corn (v) 40

Ijen hot coating

Oven Roasted Baby Cabbage (vv) 50

Cauliflower stems, cashew puree

Marble Coin Potato (vv) 50

With grilled paprika emulsion

RICE PARCELS

White Rice 60

Squid, shallots, lemongrass, fish floss

Black Rice (vv) 60

Kluwak, sweet potato, roasted baby corn

RELISH

Mango and Bilimbi 25

Spicy Strawberry 25

Ijen Hot Sauce 25

SWEETS

Banana (v) 55

Honeycomb ice-cream, palm nectar,
Bali chocolate, banana flour tuile

Pineapple (vv) 60

Pineapple mint sorbet, fresh sweet salsa,
sorghum crouton

Chocolate (v) 55

Bali chocolate, cocoa crunch, jamu sorbet

Coconut (v) 60

Meringue, coconut yoghurt and meat,
tropical fruits, calamansi sorbet

(v) - Vegetarian (vv) - Vegan

Prices are in thousands of Rupiah and are subject to 8% service charge & 10% government tax